



Food Facility - Full Prep OFFICIAL INSPECTION REPORT

Page 1 of 12

Humboldt County Dept of Health and Human Services Division of Environmental Health 100 H Street, Suite 100, Eureka, CA 95501 Phone: 707-445-6215 - Fax: 707-441-5699 Toll Free: 800-963-9241 envhealth@co.humboldt.ca.us			Inspection Date : 06/03/2019		Inspection Number: DAE0LTGMH		
Facility ID: FA0002379			Facility Name Palm Cafe		Purpose of Inspection : 001 - Routine Inspection		
Address 121130 Highway 101 N			City/State Orick, CA		Beg Time : 12:40 pm End Time : 3:45 pm Total Time : 185 Minutes		
Permit # PT0001465		Permit Holder Martha Peals		SR ID:		Inspector : EE0000081	
				Total Violations:		23	

An inspection of your facility revealed the following violations. Please note the required corrections and Comply By date. Thank you for your cooperation.

Designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN= In compliance OUT= Not In compliance N/O= Not observed N/A= Not applicable COS= Corrected on-site during inspection R= Repeat violation

MAJOR VIOLATIONS

1. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Comply by 8/2/2019

Not In Compliance

01. Demonstration of knowledge; food safety certification.

Regulation Description:

The Person In Charge (PIC) and all employees shall have adequate knowledge and shall be properly trained in food safety as it relates to their assigned duties. The PIC shall have adequate knowledge of major food allergens, foods identified as major food allergens, and the symptoms that a major food allergen could cause. The PIC means a designated person who has knowledge of safe food handling practices and the major food allergens as they relate to the specific food preparation activities that occur at the food facility. (113947)

Condition Observed and Required Correction:

Food Safety Manager certificate not on file. This has been a repeat violation since 1/24/18. Obtain Food Safety Manager certificate within 60 days and submit a copy to this office for verification or a billable reinspection will be conducted in the amount of \$133 on or after 8/2/19.

***All employees shall be trained in proper food safety and handling prior to reopening.*

FOOD HANDLER TRAINING

2. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Comply by 6/6/2019

Not In Compliance

02. Food safety certification, food handler card compliance

Regulation Description:

Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an owner or employee who has passed an approved food safety certification examination. Food handlers that prepare, handle, or serve non-prepackaged potentially hazardous food, shall obtain a valid Food Handler Card within 30 days after date of hire. (113947.1-113947.5, 113948)

Condition Observed and Required Correction:

Food handler cards are not on file for review at the facility. Obtain food handler cards for all employees and keep on file at the facility for review during routine inspections.

EMPLOYEE HEALTH AND HYGIENIC PRACTICES

5. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Comply by 6/6/2019

Not In Compliance

05. Proper eating, tasting, drinking, tobacco use.

Regulation Description:

Employees shall not eat, drink, or use tobacco in areas where contamination of food, clean equipment and utensils, linens, and single use articles may occur. Employees may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, nonprepackaged food, food-contact surfaces, or other items needing protection. (113977)

Condition Observed and Required Correction:

Observed employee eating on food prep table. Eating shall only be conducted in designated areas where contamination of food and/or utensils cannot result.

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MAJOR VIOLATIONS

PREVENTING CONTAMINATION BY HANDS

6. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☒ MAJ ☐ R

Violation Description:

Comply by 6/6/2019

Not In Compliance

06. Hands clean and properly washed; gloves used properly.

Regulation Description:

Food employees shall minimize bare hand and arm contact with nonprepackaged food that is in ready to eat form. Whenever gloves are worn, they shall be changed, replaced, or washed as often as handwashing is required. Single-use gloves shall not be washed. Employees shall wash their hands in the following situations: immediately before engaging in food preparation including working with nonprepackaged food, clean equipment and utensils and unwrapped single-use food containers and utensils; after touching bare human body parts other than clean hands and clean exposed portions of arms; after using the toilet room; after caring for or handling any animal; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking; after handling soiled equipment or utensils; during food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks; when switching from working with raw food and working with ready-to-eat foods; before initially donning gloves for working with food; before dispensing or serving food handling clean tableware and serving utensils in the food service area; after engaging in other activities that contaminate the hands. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

Condition Observed and Required Correction:

Observed employee #1 fail to properly wash hands after handling raw beef. Observed employee #2 fail to properly wash hands after handling raw eggs and prior to handling ready-to-eat foods. Observed employee #3 don gloves without required handwashing prior to glove use. Proper handwashing is required after handling raw potentially hazardous foods of animal origin to prevent cross-contamination. Handwashing is required prior to donning gloves.

7. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Comply by 6/6/2019

Not In Compliance

07. Adequate handwash facilities supplied and accessible.

Regulation Description:

Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single use towels in approved dispensers. Dispensers shall be maintained in good repair. A handwashing facility shall not be used for purposes other than handwashing. (113953, 113953.1, 113953.2, 114067(f))

Condition Observed and Required Correction:

Pump soap and single-use paper towels were not provided in dispensers at the handwash station. Required supplies shall be stocked, in dispensers, at all times for proper handwashing. Facility currently lacks a dedicated handwash sink. Due to the lack of handwashing and the inconvenience of the shared 2 compartment sink, you are required to install a designated handwash sink, conveniently located to food prep location.



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MAJOR VIOLATIONS						
TIME AND TEMPERATURE RELATIONSHIPS						
8. <input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input checked="" type="checkbox"/> MAJ <input type="checkbox"/> R						
Violation Description: 08. Proper hot and cold holding temperatures.			Comply by 6/6/2019		Not In Compliance	
Regulation Description: Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than thirty minutes, when time is used as the public health control, or as otherwise specified, potentially hazardous foods shall be maintained at or below 41°F or at or above 135°F. The following foods may be held at or below 45°F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Potentially hazardous foods held for dispensing in serving lines and salad bars may be held at 45°F, not to exceed 12 hours in a 24-hour period, if unused portions are discarded. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037, 114343(a))						
Condition Observed and Required Correction: Measured raw shell eggs 49F and shredded cheese 69F with probe thermometer held out of temperature control on the cookline. These are a potentially hazardous foods that shall be held at or below 41F at all times.						
PROTECTION FROM CONTAMINATION						

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MAJOR VIOLATIONS

15. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☒ MAJ ☐ R

Violation Description:

15. Food contact surfaces: clean and sanitized.

Comply by 6/6/2019

Not In Compliance

Regulation Description:

Food-contact surfaces and utensils shall be clean to sight and touch. Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. Precleaning may be required. Manual sanitization shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine, 200 ppm quaternary ammonium, or another approved sanitizer. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160°F or by contact with solution containing 50 ppm available chlorine, 200 ppm quaternary ammonium, or another approved sanitizer. After cleaning and sanitizing, equipment and utensils shall be air dried. Mechanical warewash machines must be approved and installed and operated according to manufacturer's specifications. Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, and any time during the operation when contamination may have occurred. Warewash sinks used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after these uses. Equipment, food contact surfaces, and utensils must be cleaned and sanitized throughout the day at least every four hours or as needed to prevent contamination. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101, 114105, 114109, 114111, 114113, 114115(a,c), 114117, 114125(b), 114141)

Condition Observed and Required Correction:

Observed food debris on food-contact surface of deli slicer. The deli slicer shall be washed, rinsed and sanitized after each use to prevent cross-contamination.

Dishwasher is not dispensing chlorine sanitizer. Repair dishwasher and use test strips daily to verify it is dispensing chlorine sanitizer at 50PPM. Repair dishwasher to function properly. This is a repeat major violation. Facility lacks a 3 compartment sink for manual warewashing as a back-up. Facility currently has a 2 compartment sink for food prep, warewashing and handwashing. You are required to install a 3 compartment sink that shall be indirectly plumbed and large enough to fully submerge your largest utensil. You are required to keep a daily sanitizer log for the dishwasher.

**Once dishwasher is repaired, wash and sanitize all exposed utensils in the facility.

FOOD FROM APPROVED SOURCES

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MAJOR VIOLATIONS CONFORMANCE WITH APPROVED PROCEDURES

19. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☒ MAJ ☐ R

Violation Description:

Comply by 6/6/2019

Not In Compliance

19. Compliance with variance, specialized process, reduced O2 packaging, HACCP plan.

Regulation Description:

A food facility may engage in the following activities only pursuant to a written and approved HACCP plan: smoking food as a method of preservation, curing food, using food additives or adding components such as vinegar as a method of food preservation or to render a food so that it is not potentially hazardous, operating a molluscan shellfish life support system display tank, custom processing of animals for personal use as food and not for sale or service in a food facility, using acidification or water activity to prevent the growth of *Clostridium botulinum*, packaging potentially hazardous food using a reduced oxygen packaging method except as specified in 114419.2(a - c), or preparing food by another method that is determined by the Enforcement Agency to require a HACCP plan. Food facilities with CDPH approved variances must maintain a copy at the food facility at all times. A variance may be suspended or revoked if the food facility is found to be non-complaint with the terms of the variance. (114057, 114057.1, 114417, 114117.2, 114417.5, 114417.6, 114417.7, 114419 -114419.3)

Condition Observed and Required Correction:

Observed home-canned foods, including but not limited to jams, jellies, meats, fruits and vegetables, in use in the kitchen and stored in kitchen pantry and in storage room. Observed vacuum sealer and vacuum sealed foods, without a Hazard Analysis Critical Control Point (HACCP) Plan approved by California Department of Public Health (CDPH). Remove all home-canned foods and vacuum sealed foods and sealer from the facility.

CONSUMER ADVISORY

20. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Comply by 6/6/2019

Not In Compliance

20. Consumer advisory provided for raw or undercooked foods.

Regulation Description:

If a food of animal origin is served raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming those foods by way of a disclosure pursuant to subdivision (b) of 114093 and reminder pursuant to subdivision (c) of 114093, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. (114012, 114093)

Condition Observed and Required Correction:

Facility offers hamburgers cooked to order and does not have a required consumer advisory. Provide a consumer advisory to inform consumers of the increased risk of consuming this food with a disclosure and a reminder on the menu.

HIGHLY SUSCEPTIBLE POPULATIONS

WATER, HOT WATER
LIQUID WASTE DISPOSAL

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MAJOR VIOLATIONS

VERMIN

24. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☒ MAJ ☐ R

Violation Description:

Comply by 6/6/2019

Not In Compliance

24. No rodents, insects, birds, or animals.

Regulation Description:

A food facility shall be kept free of vermin. Live animals are prohibited from food facilities except as specified in 114259.5. Food facility employees shall not care for or handle animals that may be present in the food facility. Food facility employees are required to wash their hands after handling or caring for fish in an aquarium and/or shellfish, or crustacea, in display tanks and as specified in 114259.4. (114259.1, 114259.4, 114259.5)

Condition Observed and Required Correction:

Observed German cockroaches in dishwash and warewash areas, all life stages as well as dead adults found. Cockroach feces noted around receptacles, on back splashes and areas adjacent to 2 compartment sink. A heavy odor of rat urine was noted in storage area adjacent to walk-in refrigerator. Rodent holes and ingress holes noted throughout the facility. Clean and sanitize entire facility. Close all ingress holes. Repair plumbing leaks. Repair failing floors and coving in warewash areas. Contract with professional pest control service for treatment and repairs. Discontinue using unapproved insecticides in food and utensils handling and storage areas.

MINOR VIOLATIONS

SUPERVISION

25. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Not In Compliance

25. Person in charge present and performs duties.

Regulation Description:

A Person in Charge (PIC) shall be present at the food facility during all hours of operation. The PIC shall ensure that persons unnecessary to the food facility operation shall not be allowed in food preparation, food storage, or warewashing areas. The PIC shall ensure that consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (113945, 113945.1, 113984.1, 114075(c))

Condition Observed and Required Correction:

There was no person in charge at the facility. The permit holder shall designate a person in charge to be present during operating hours.

PERSONAL CLEANLINESS

GENERAL FOOD SAFETY REQUIREMENTS

28. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Not In Compliance

28. Food separated and protected.

Regulation Description:

Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Adequate and suitable counter space shall be provided for all food preparation. Food preparation shall be conducted within an approved food compartment or fully enclosed food facility. Open-air barbecues shall be separated from public access. (113984(a-f), 113986, 114060, 114067(a,d,e,j), 114069(a, c, d), 114077, 114089.1(c), 114143(c,e))

Condition Observed and Required Correction:

Observed open bulk bags of food in the pantry. Once a bulk bag of food is opened, transfer to a rigid container with a tight fitting lid to prevent contamination and/or vermin attraction.

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MINOR VIOLATIONS

30. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Not In Compliance

30. Toxic substances properly identified, stored, used.

Regulation Description:

Only those insecticides, rodenticides, and other pesticides that are necessary, bear a legible manufacturer's label, and are specifically approved for use in a food facility may be used in a food facility in accordance with the manufacturer's instructions. Containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. Poisonous or toxic materials shall be stored or displayed to prevent contamination of food, equipment, utensils, linens, and single-use articles. (114254, 114254.1, 114254.2)

Condition Observed and Required Correction:

Observed unapproved insecticides in use and stored at the facility. Observed used can of insecticide on floor under wire rack containing uncovered utensils. Contact professional pest control service and remove unapproved chemicals from facility.

Observed chlorine bleach and unidentified solution stored in food containers (mustard bottles). Label all chemicals when taken out of original manufacturer's packaging and do not store chemicals in food containers for safety.

FOOD STORAGE, DISPLAY, SERVICE

31. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Not In Compliance

31. Food storage; food storage containers identified.

Regulation Description:

Adequate and suitable space shall be provided for the storage of food. Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches above the floor. Food shall not be stored in any of the following ways: in locker rooms, toilet rooms, dressing rooms, refuse rooms, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinklers heads, or under lines on which water has condensed, under open stairwells or under sources of contamination. Working containers holding food or food ingredients that are removed from their original packages for use in the food facility shall be identified with the common name of the food. Non-prepackaged food may not be stored in direct contact with undrained ice. Products that are held by the permit holder for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products shall be segregated and held in designated areas that are separated from food, equipment, utensils, linens, and single-use articles. (114047, 141049, 114051, 114053, 114055, 114067(h), 114069(b))

Condition Observed and Required Correction:

Observed utensils and food stored in open breeze way. All food shall be stored inside the permanent food facility at least 6 inches above the floor.

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MINOR VIOLATIONS EQUIPMENT, UTENSILS, LINENS

34	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> MAJ <input type="checkbox"/> R	Violation Description: 34. Non-food-contact surfaces clean.	Not In Compliance
Regulation Description: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (114115(b))			
Condition Observed and Required Correction: Observed non-food contact surfaces of equipment visibly soiled with grease, soot, dust, mold, and/or food debris. Clean non-food contact surfaces of equipment regularly.			
35	<input type="checkbox"/> IN <input type="checkbox"/> NO <input type="checkbox"/> NA <input checked="" type="checkbox"/> OUT <input type="checkbox"/> COS <input type="checkbox"/> MAJ <input type="checkbox"/> R	Violation Description: 35. Warewashing: installed, maintained, used, Adequate Means to measure sanitizer	Not In Compliance
Regulation Description: Facilities that prepare food shall be equipped with a manual warewashing sink that has at least three compartments with two integral metal drainboards, except as specified in 114099(c). A warewashing sink shall not be used for handwashing except as specified in 114125(a). Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils used. Testing materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125(a))			
Condition Observed and Required Correction: Test strips were not provided. Obtain test strips, store in a readily available location and use daily to verify sanitizer is at correct concentration.			

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36. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Not In Compliance

36. Equipment / Utensils approved; installed, clean, good repair, capacity.

Regulation Description:

Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified or classified for sanitation by an ANSI accredited certification program. Electrical appliances must meet UL standards. Single-use articles shall not allow migration of deleterious substances or impart colors, odors, or tastes to food. Multi-use food contact surfaces must be smooth, free of breaks, chips, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; be accessible for cleaning and inspection. Unless specified, wood and wood wicker may not be used as a food-contact surface. Unless specified, copper and copper alloys such as brass may not be used in contact with a food that has a pH below six or for a fitting between a backflow preventer and a carbonator. Beverage tubing and cold-plate beverage cooling devices cannot be installed in contact with stored ice intended to be used as food. Equipment that is not movable must be installed to allow for cleaning in place. Cutting or piercing parts of can openers must be readily removable. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Reservoirs that supply water to produce foggers must be cleaned and maintained. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182)

Condition Observed and Required Correction:

Observed convection oven installed without a ventilation hood or approval from this office. Observed ceiling above the convection oven is burned and needs repair. Immediately discontinue using the convection oven and remove it from the facility.

39. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Not In Compliance

39. Thermometers provided and accurate.

Regulation Description:

An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometers shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy. A thermometer +/- 2 °F shall be provided for all refrigerators, hot and cold holding units, and high temperature warewashing machines. (114157, 114159)

Condition Observed and Required Correction:

Observed nonfunctional stem/probe thermometers. Replace thermometers and use to verify final internal cooking temperatures of potentially hazardous foods.

Food Facility - Full Prep OFFICIAL INSPECTION REPORT

Humboldt County Dept of Health and Human Services Division of Environmental Health 100 H Street, Suite 100, Eureka, CA 95501 Phone: 707-445-6215 - Fax: 707-441-5699 Toll Free: 800-963-9241 envhealth@co.humboldt.ca.us			Inspection Date : 06/03/2019		Inspection Number: DAEOLTGMH		
Facility ID: FA0002379			Facility Name Palm Cafe		Program Food Facility - Full Prep		
Address 121130 Highway 101 N			City/State Orick, CA		Zip Code 95555		
Permit # PT0001465		Permit Holder Martha Peals		SR ID:		Inspector : EE0000081	
Total Violations:						23	

An inspection of your facility revealed the following violations. Please note the required corrections and **Comply By** date. Thank you for your cooperation.

MINOR VIOLATIONS

40. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

40. Wiping cloths: properly used and stored.

Not In Compliance

Regulation Description:

Wiping cloths used to clean food spills shall be used only once or stored in a sanitizing solution of an approved concentration as specified in section 114099.6. Dry or wet cloths that are used with raw foods of animal origin shall be kept separate from cloths used for other purposes, cloths that come into contact with raw foods of animal origin shall be kept in a separate sanitizing solution. Wiping cloths shall be free of food debris and visible soil. Working containers of sanitizing solutions for storage of in-use wiping cloths shall be used in a manner to prevent contamination of food, equipment, utensils, linens, or single-use articles. Wet wiping cloths shall be laundered daily. Dry wiping cloths shall be laundered as necessary to prevent contamination of food and clean serving utensils. (114135, 114185.1, 114185.3(d-e))

Condition Observed and Required Correction:

Observed wet wiping cloths on counter tops held without sanitizer solution. You may use a wiping cloth once and then launder it, or use it multiple times if held in an approved sanitizer solution.

PHYSICAL FACILITIES

42. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

42. Garbage and refuse properly disposed; facilities maintained.

Not In Compliance

Regulation Description:

The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof, and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7)

Condition Observed and Required Correction:

Observed over filled dumpster; lids cannot close and waste is falling out. Increase dumpster size and/or pickup frequency.

44. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

44. Premises; personal/cleaning items; vermin-proofing.

Not In Compliance

Regulation Description:

All premises of a food facility shall be kept clean, fully operative, and in good repair. The premise of a food facility shall be free of litter and items unnecessary to the operation of the facility. Areas designated for employees to eat and drink shall be located so that food, clean equipment and utensils, linens, and single-use articles are protected from contamination. Personal items shall be stored in a designated area to prevent contamination of food or utensils. Food prep sinks, warewashing sinks, and handwashing sinks shall not be used for the cleaning or maintenance of tools or cleaning supplies or to dispose of mop water and similar liquid wastes. A dedicated janitorial sink with a drain shall be provided and conveniently located. A separate room, area, or cabinet shall be provided for cleaning supplies. The facility shall be kept vermin proof. Insect electrocution devices shall retain the insect within the device and shall not be located over food or utensil handling areas. (114123, 114143(a, b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Condition Observed and Required Correction:

You must vermin proof the facility as noted in #24.

Observed clutter throughout the facility. Premises shall be kept free of litter and items that are unnecessary to the operation or maintenance of the facility.

Food Facility - Full Prep OFFICIAL INSPECTION REPORT

Humboldt County Dept of Health and Human Services Division of Environmental Health 100 H Street, Suite 100, Eureka, CA 95501 Phone: 707-445-6215 - Fax: 707-441-5699 Toll Free: 800-963-9241 envhealth@co.humboldt.ca.us			Inspection Date : 06/03/2019		Inspection Number: DAE0LTGMH	
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					Total Violations: 23	

An inspection of your facility revealed the following violations. Please note the required corrections and Comply By date. Thank you for your cooperation.

MINOR VIOLATIONS

PERMANENT FOOD FACILITIES

45. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☐ MAJ ☐ R

Violation Description:

Not In Compliance

45. Floor, walls, and ceilings: built, maintained, clean.

Regulation Description:

Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent, and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143(d), 114266, 114268, 114268.1, 114271, 114272)

Condition Observed and Required Correction:

Observed grease and/or food debris on floors, walls and ceilings of the facility. Keep surfaces maintained clean.

Observed floors failing throughout. Repair/replace floors to provide a surface that is smooth, durable, nonabsorbent and easy to clean.

EQUIPMENT, UTENSILS, LINENS SIGNS, REQUIREMENTS COMPLIANCE, ENFORCEMENT

52. ☐ IN ☐ NO ☐ NA ☒ OUT ☐ COS ☒ MAJ ☐ R

Violation Description:

Not In Compliance

52. Permit Suspension - Facility Closed

Regulation Description:

A permit may be suspended or revoked by a local enforcement officer for a violation of this part. Any food facility for which the permit has been suspended shall close and remain closed until the permit has been reinstated. Any food facility for which the permit has been revoked shall close and remain closed until a new permit has been issued. If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114405, 114409)

Condition Observed and Required Correction:

Based on major violations (#6, #8, #15, #19 & #24) observed (see critical violations for code citations), this facility has been closed and the permit suspended by Humboldt County Division of Environmental Health (DEH). At any time within 15 days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why this permit suspension is not warranted. The hearing shall be held within 15 days of receipt of the written request for a hearing. The facility may not reopen or prepare food until the permit is reinstated by DEH.

MEASURED OBSERVATIONS

Item/Location	Units	Item/Location	Units	Item/Location	Units
chlorine sanitizer/dishwasher	0.0 PP	ambient air/Superior 2 door freezer	3.0 F	shredded cheese/cookline	69.0 F
duck eggs/walk-in refrigerator	37.0 F	ambient air/walk-in refrigerator	37.5 F	gravy/hot hold	157.0 F
raw shell eggs/cookline	49.0 F				

Overall Inspection Comments:

Any above major violations must be corrected by the Comply By date shown. A reinspection may be conducted and a reinspection fee may be assessed, as authorized by current County ordinance. This fee may be waived if a mailed or faxed receipt or other satisfactory documentation showing proof of the correction or repair is received prior to the compliance date. The local building official may require a permit for above corrections. Please contact the appropriate office for assistance.



06/03/2019

Phillip Coombs

Date